

ABSTRACT

"TRAIL MIX TENDERS"

A Composition

"Trail Mix Tenders" are formed, smokehouse dried, snack meat food products nutritionally enhanced by the inclusion of both dried fruits and or crushed nuts or seeds. The inclusion of these nutritional adjuncts is achieved in the pre-smokehouse preparation of the meat. The selected meat is placed into a grinder/mixer with seasonings and a chosen fruit/nut/seed combination in a ratio of between 20%-40% adjunct to 60%-80% protein(meat). Mixture is left to "set" approx. 8hrs. It is then processed by extruding the blended materials through a flattened "horn" forming individual strips/sticks. These are then placed into a heated smokehouse and smoked/cooked to an internal temperature of 175 degrees and a moisture to protein ratio of 1.9-1.0.

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